
BEVY FEATURE & HAND CRAFTED COCKTAILS

Bevy Old Fashioned

Bevy Blend Treaty Oak Bourbon Whiskey, a Bitters dash and Garnished with a orange twist \$13

Hill Country Distillers Mule

Prickly Pear Cactus, Simple Syrup, Lime Juice, Mint, Ginger Beer, Garnished with a Lime Wedge and Mint Sprig \$12

Cucumber #5

Hill Country Distillers Jalapeno, Lime Juice, Trechas powder, Simple Syrup, Cucumber Juice and Garnished with Trechas & a Cucumber wedge. \$12

Bloody Shiner

Hill Country Distillers Jalapeno, Zing Zang Bloody Mary, Squeeze of Lime Juice and Tabasco Sauce \$12

Jalapeno Pineapple Margarita

Hill Country Distillers Jalapeno, Pineapple Juice, Lime, Agave, Sliced Jalapeno, Garnished with Trechas & Cucumber Wedge \$12

The Bloody Buddy

Chile Pepper Infused Vodka & Dripping Springs Bloody Mary Mix, Salted Rim and Garnished with a Lime and Blue Cheese Stuffed Olive \$12

Smoked Cherry Bourbon Brandy Cocktail

Devils River Bourbon, Lillet Rouge, Cherry Bitters, Lemon Juice, Simple Syrup, Honey Brandy, Vermouth Blanco, Garnished with a Dark Cherry \$13

Rum with a View

Spiced Rum, Blue Chair Bay Coconut Rum, Pineapple Juice, Blue Curacao, Line Juice Garnished with an Orange Wheel \$12

Blackberry Bourbon Smash

Old Forester Bourbon, Blackberry Puree, Simple Syrup and Lemon Juice served with a Sugar Rim and Mint Leave Garnish \$13

Spicy Watermelon Margarita

Blanco Tequila, Watermelon Puree, Triple Sec, Lime Juice and Jalapenos with a Lime & Jalapeno Slice Garnish \$12

Tudor Rose

Hill Country Distillers Texas Revenge Viejo Gin, Moscato, Lemon Juice, Peach Schnapps, Simple Syrup and Garnished with a Lemon Twist \$13

Blueberry Mojito

Bacardi Superior Rum, Fresh Lime Juice, Muddled Blueberries and Fresh Mint Leaves \$12

DRAFT BEER

Firemans #4

\$7

Austin Eastcider "Pineapple"

\$6

Hopadillo

\$8

Lazy Magnolia

\$7

Axis

\$8

Alstadt Kolsch

\$6

BOTTLE DOMESTICS & IMPORTS

Michelob Ultra

\$6

Coors Light

\$5

Bud Light

\$5

Austin Amber "Can"

\$5

Dos XX

\$6

Shiner Bock

\$6

Stella Artois

\$6

Guinness Stout

\$7

CHARDONNAY & ALTERNATIVE WHITES

Mohua Sauvignon Blanc, New Zealand

10/36

Tiefenbrunner, Pinot Grigio

10/32

Chalk Hill Chardonnay, Sonoma

\$39

Duchman Vermentino 2017, Texas Winery

\$36

Ferrari Carano, Chardonnay, Sonoma County

10/32

McPherson, Roussanne 2018, TX High Plains

\$29

Becker Vineyards, 2015 Prairie Cuvee

\$32

Growers Project, Trebbiano 2017, TX High Plains

\$37

LeCrema Chardonnay, Monterey

10/36

Bending Branch, Picpoul Blanc 2015, Hall Ranch

\$69

CABERNET, MERLOT & ALTERNATIVE REDS

Dotson-Cervantes Merlot, Hailstorm, Texas Hill Country

\$79

Becker Vineyards Cabernet

\$10/\$36

Silverado Cabernet Sauvignon, Stags Leap

\$69

Messina Hoff, GSM

\$39

Caymus Cabernet, Napa Valley

\$110

Catena Malbec, Argentina

\$13/\$37

Bending Branch, Petite Sarah, Texas Hill Country

\$32

Markham Merlot, Napa Valley

\$39

Iris Vineyards Pinot Noir, Willamette

\$12/\$39

Kenwood Merlot, Sonoma County

\$10/\$36

Duchman Sangiovese 2018, Texas Winery

\$35

ROSE & SPARKLING

Miraval Studio Rose, France

10/32

La Gioiosa Prosecco

\$30

Veuve Clicquot Brut, France

\$120

Paul Chevalier Brut, Blanc De Blancs

\$8/\$21

STARTERS & GREENS

Hill Country Heritage Board

Imported Cured & Smoked Meats with Cheeses, Jam & Spicy Mustard, Select Berries, Bevy Honey & Toast Points \$17

Personal Pizza 9"

Your Choice of Cheese, Ham and Grilled Pineapple, Pesto Caprese or Pepperoni \$13

Texas Caesar Salad

Chopped Romaine, Fire Roasted Corn, Cherry Tomato, Parmigiana Reggiano and Cornbread Croutons. \$10
– Add Chicken \$6 or Scottish Salmon \$7

The White (GF)

White Pork Chile, Bevy Honey, Jalapeno, Tomatillo, Yellow and Orange Bell Peppers, White Beans, Fresh Lime, Corn & Cilantro \$9

Chopped Salad

Roasted Squash, Cranberry, Candied Pecan, Cherry Tomato, Cucumber, Bacon, Watermelon Radish & White Balsamic Vinaigrette \$9

Burrata Caprese

Mixed Greens, Tomatoes, Basil vinaigrette, Garlic Crostini, Port Balsamic Drizzle and Olive Oil \$10

Wings 6 or 12 (GF)

Classic Buffalo, BBQ Bourbon, Citrus Coriander or Cajun with Ranch or Blue Cheese 12/18

Chips & Dip

Flash Fried Potatoes and Caramelized 5 Onion Dip \$9

Roasted Balsamic Bacon Brussels Sprouts (GF) - Side Order

Bacon Jam, Balsamic Glaze, Pecans and Cranberry \$7

ON A ROLL

Served with TX pickles and choice of house chips or fries

Hill Country Burger

50/50 Brisket /Chuck Burger on a Toasted Brioche Bun with LTO \$14
– Add cheese, thick cut bacon or candied jalapenos \$2.00

Grilled Chicken Sandwich

Char-grilled Breast of Chicken, Roasted Garlic Aioli, LTO on Butter-Griddled Brioche Bun \$13

Smoked Brisket Sandwich

Onion bun, Pickled Red Onion, BnB Pickles & "Secret" Sauce \$14

Texas BLT

Griddled Sourdough, Lettuce, Tomato, Smoked Pork-Belly & Black Gold Garlic Aioli \$13

Grilled 3 Cheese

White Cheddar, White American, Gruyere and Butter-Griddled Thick-Cut Sourdough \$11
– With your choice of Chips or Fries. Add Bacon or Ham \$2.00

** Consumption of raw or under-cooked meat, poultry, fish, shellfish & eggs may increase the risk for food-borne illness*

BEVY PLATE FAVORITES

Vegetable Risotto

Carrot, Sweet Corn, Roasted Brussels, Garlic Spinach and Arborio Rice \$14

Fish & Chips

Red Fish Creole Cornmeal Breaded and Fried Golden with Fresh Remoulade, Cole Slaw and Steak Fries \$18

Cilantro Crusted Salmon (GF)

Gulf Coast Salmon, Cilantro Lime Crusted with Basil Vinaigrette atop our Roasted Corn Risotto \$28

Rib-eye Steak 14oz

Grilled to Order, Black Angus Rib-eye with TX Black Garlic Butter, Chef's Daily Potato and Vegetable Du jour \$37

Lobster Mac & Cheese

Ultra Creamy Smoked Gouda Cheese Folded with Chunks of Main Lobster, Green Onions and Bruleed Parmesan \$21

Shrimp & Grits

Sautéed Gulf Shrimp with Red Eye Creole Étouffée, and Green Onions served over Creamy Jalapeno Cheese Grits \$16

DESSERT

Clear River Ice Cream

Award Winning and Locally Made, Choice of Mexican Vanilla, Belgium Chocolate, Salted Caramel or Doubletree Cookie. Choice of One, Two or Three Scoops 2/4/6

Carmel Apple Pie Alamode

Deep-dish Carmel Apple Pie Drizzled with Carmel Sauce and topped with Oat Streusel and Mexican Vanilla Ice Cream \$8

Clear River Sundae

Triple Scoop Sundae with Whipped Cream, TX Pecans and your choice of Caramel or Chocolate Sauce. Sinful & Delicious! \$9

Candied Bacon Brownie Sundae with Whiskey Carmel Sauce

Fresh Baked Candied Bacon Chocolate Brownie topped with Mexican Vanilla Ice Cream and Whiskey Carmel Sauce \$9



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